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ABSTRACT

Instructor materials are provided for an assistant chef program intended for English as a second language (ESL) or bilingual (Spanish-speaking) students. Vocational objectives are presented for over 20 cooking projects. Components of each include a task analysis; ESL related objectives, vocabulary, and/or structures; and vocational and/or ESL materials and strategies that are required. Other contents include two lesson plans: dry heat cooking methods and moist heat cooking methods. Components of each lesson plan are vocational objectives, language objectives, content/process, materials needed, and evaluation. Over 30 pages of menus conclude this packet of materials. (YLB)

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Assistant Chef Program

Vocation Objectives and Sample Menus

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VOCATIONAL OBJECTIVE: Italian Sauce

1. To teach the student how to prepare Italian sauce
2. To teach the student how to use and serve the sauce.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Chop garlic and crush tomatoes. 2. mince the onions with a French knife. 3. Have all ingredients and equipment handy. 4. Place oil in stock pot, add garlic and onions and saute. 5. add crushed tomatoes, tomato puree, parsley, bosil, salt and pepper. Simmer for 30 minutes and stirring occasionally. 6. Add oregano and tomato past. Continue to cook until thick. 7. Remove from fire. Add cheese and check seasoning. 8. Use for meat sauce, meat balls and other Italian dishes.	OBJECTIVE: -TO HAVE THE STUDENT ABLE TO DESCRIBE WHAT STEPS THEY ARE PERFORMING IN THE KITCHEN.
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Give out list without verbs to continue practicing verbs. After each step, teacher asks "What are you doing?" in orde to elicit a present continous answer, e.g. "I'am chopping the garlic."
EVALUATION	

VOCATIONAL OBJECTIVE:

Italian Sauce (cont.)

2.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL RELATED	VOCATIONAL	ESL
TASK ANALYSIS 9. Amount served will depend upon the kind of dish it is used with.			
EVALUATION	EVALUATION	EVALUATION	

VOCATIONAL OBJECTIVE: Italian Meat Balls

1. To teach the student how to prepare the meat ball mixture
2. To teach the student how to form and bake the meat balls.

VOCATIONAL	ESL RELATED
TASK ANALYSIS	
1. Mince unions and garlic with a French knife.	VOCABULARY
2. Cut the bread into cubes with a French knife.	-COMBINE-V
3. Chop the parsley with a French knife.	-BLEND-V
4. Preheat oven to 350°F	-CHECK-V
5. Have all equipment and ingredients handy.	- FORM-V
6. Saute garlic and unions with oil in a skillet.	
7. Combine bread and milk in mixing bowl and blend well by stirring with spoon.	
8. Add sauteed unions and garlic, beef, Parmesan cheese, oregano, bosil salt and pepper. Blend thoroughly by hand.	
EVALUATION	**EVALUATION**

3.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Present sheet with verbs missing. Split into pairs. Have them ask each other "Did you.....? Also, elicit: Present continuous and past tenses.
EVALUATION	

VOCATIONAL OBJECTIVE:

Italian Meat Balls (Cont.)

4.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL RELATED
TASK ANALYSIS 9. Add parsley and beaten whole eggs, blend thoroughly. Check seasoning. 10. Form into balls by hand and place on greased sheet pans. 11. Bake in a preheated 350°F oven until done. Serve on top of pastas covered with a rich sauce. Number of balls served will depend on size	
EVALUATION 10	EVALUATION

VOCATIONAL	ESL
EVALUATION 11	

VOCATIONAL OBJECTIVE: To teach the student the procedure for preparing Cold Fruit Soup

VOCATIONAL	ESL RELATED
TASK ANALYSIS	
1. Slice the peaches and pears with a French knife	VOCABULARY
2. Have all equipment and ingredients handy.	CHECK FOR COMPREHENSION:
3. Combine in a souce pan the 2qts of water and sugar. Bring to a boil and stir with a kitchen spoon until the sugar is dissolved.	-MANDARIN ORANGE SECTIONS -DISSOLVE -V -SYRUP-N UNTIL PREP.
4. Add peaches, pears, medium orange sections with syrup, raisins and lemon juice. Bring to a simmer.	-RAISINS-N -BRISKLY-ADV.
5. Place orange juice in a separate sauce pan and bring to a boil.	PHRASES: BRING TO A BOIL BRING TO A SIMMER
6. Dissolve corn starch in a cup of cold water. Pour slowly into the backing orange juice, whipping briskly with a wire whip.	REDUCE TO A SIMMER
EVALUATION	EVALUATION
12	

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Prepare a Close Sheet with every fifth word missin Elicit: Past Tense Future tense with "going to" (I'M GOING TO .....) Teach "gonna"
EVALUATION	
13	

VOCATIONAL OBJECTIVE:

Cold Fruit Soup (Cont.)

VOCATIONAL	ESL RELATED
TASK ANALYSIS 7. Pour thickened orange juice mixture slowly into fruit mixture stirring gently with a kitchen spoon until blended. 8. Bring to a boil and remove from fire. Cool and refrigerate. 9. Serve cold garnish with ment leaves.	
EVALUATION	EVALUATION

6.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student how to prepare the sirloin for Roasting

7.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Cut onions, carrots and celery rough with a french knife. 2. Trim sirloin & prepare meat for roasting. 3. Season sirlion with salt & pepper. 4. Preheat oven to 400f. 5. Prepare the beef stock. 6. Place sirloin in roast pan fat side down. 7. Place in oven at 400f until brown. 8. Reduce temp to 350f turn meat over with a kitchen fork. Add rough garnish & continue to rough until desired doneness. 9. Remove from pan, pour off dripping in roat pan. Add beef stock. Simmer for 20 min. 10. Strain the natural meat juice (au jus) through a china cap. Adjust Seasoning, skim off grease 11. Roast sirloin of beef is sliced to order. It may be served with other sauces: for example, bordelaise, bearnaise, Mushrooms, Burgandy & Bercy.	VOCABULARY: DESIRED DONENESS SKIM OFF SIRLOIN TRIM SLICED TO ORDER
EVALUATION	EVALUATION

VOCATIONAL	ESL
	Prepare a sheet with ver missing. Elicit past tense check for pronunciation of l-e
EVALUATION	

VOCATIONAL OBJECTIVE: Chicken a la Kiev

8.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL RELATED	VOCATIONAL	ESL
TASK ANALYSIS 1. De-bone that breast. 2. Mince garlic and chives with a French Knife. 3. Prepare the egg wash. Whip 8 eggs and a quarter of milk together. 4. Place flour and bread crumbs in separate bake pans. 5. Have all equipment and ingredients handy. 6. Place the butter in bowl and soften. 7. Add garlic and chieves. Bub in marjoram, salt & pepper; place in refrigerator. 8. Flatten the bonelese chicken. 9. Place a finger of rolled cold herb butter. Roll up 7 hold in the end. Place in refrigerator until	VOCABULARY DE-BONE-V SOFTEN-V RUB IN-V FLATTEN-V ROLL UP-V FOLD IN-V BREAD-V ROLLED-ADJ FIRM-ADJ		Prepare two sheets, to be given a week apart. The first will be checking the verbs; the second will be a quiz requiring the verbs, the nam of the dish, and a listing o the equipment and ingredient neccesary.
EVALUATION	EVALUATION	EVALUATION	

VOCATIONAL OBJECTIVE: Chicken a la Kiev

9.

VOCATIONAL	ESL RELATED	MATERIALS AND STRATEGIES: VOCATIONAL	MATERIALS AND STRATEGIES: ESL
TASK ANALYSIS butter is very firm. 10. Bread each breast by fossing through flour, egg wash, & bread crumbs. 11. Fry in an coin skillet in deex fat until brown & cooked. 12. Serve with a poulette or veloute sauce.			
EVALUATION	EVALUATION	EVALUATION	

VOCATIONAL OBJECTIVE: Duglere Sauce

1. To teach the student the procedure for preparing Duglere sauce.
2. To teach the student how to serve Duglere sauce.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Prepare fish veloute. 2. Mince shallots and dice the mushrooms, using a French knife. 3. Chop and wash the parsley. Squeeze through cloth to dry. 4. Crush tomatoes by squeezing with the hands. 5. Have all equipment and ingredients handy. 6. Place wine in a souce pot, add the shallots and simmer until the wine is reduced by evaporation to half its original amount. 7. Add fish veloute souce and continue to simmer. 8. Place butter in a small sauce pan; add diced mushrooms and saute. 9. Add mushrooms to simmering sauce and stir gently with	VOCABULARY -TO CRUSH -EVAPORATION -ORIGINAL -AMOUNT -CONTINUE
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
1. Have students practice making veloute sauce, using water for liquid. 2. Have students make roux and grade. (roux is the base of sauces and thickening agent).	Prepare sheet with verbs missing. Have students interview each other about the steps, using the present continuous tense. e.g. "What are you doing?" "I'm preparing....."
EVALUATION	

VOCATIONAL OBJECTIVE:

Duglere Sauce (Cont.)

VOCATIONAL	ESL RELATED
TASK ANALYSIS 9. (cont.) wooden spoon. 10. Add crushed tomatoes and chopped parsley. 11. Season with salt and pepper. Have into stain less steel container. 12. Serve 2-2½ of portions.	
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
EVALUATION	

VOCATIONAL OBJECTIVE:

1. To teach the student the procedure for making shrimp bisque.
2. To teach the student how to cook, peel, devein and dice the shrimp.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Place water, lemon, celery onion, bay leaf and parsley stems in a sauce pot. Simmer for 30 minutes. 2. Add shimp and continue to simmer for 10 minutes more and remove from range. 3. Strain through a china cup covered with cheesecloth. 4. Cool shrimp in cold water. Remove the shell. De-vein and dice. 5. Heat milk and cream. 6. Have all equipment and ingredients handy. 7. Place butter in stock pot and heat. 8. Add diced shrimp and saute slightly. Add paprika and flour cook for 3 minutes.	VOCABULARY -DE-VEIN -PARSLEY STEMS STRUCTURES -PLACE + IN -POUR + IN -COOL + IN
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Prepare a excercise. Elicit: Past-tense. Have the students interview each other, using future tense with "going to/gonna," e.g., "what are you gonna do "I'm gonna place....."
EVALUATION	

VOCATIONAL OBJECTIVE:

SHrimp Bisque (Cont.)

VOCATIONAL	ESL RELATED
TASK ANALYSIS 9. Add stock (hot) slowly, stirring until thick. simmer for 20 minutes. 10. Pour in hot milk and cream. 11. Add sherry wine and blend well. Pour into container and serve.	
EVALUATION	EVALUATION

13.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
EVALUATION	

VOCATIONAL OBJECTIVE:

Tomato Madrinene

1. To teach the student the clarification process.
2. To teach the student how to cut vegetables garnish
3. To teach the student the procedure for preparing tomato madrilene.

VOCATIONAL	ESL RELATED	MATERIALS AND STRATEGIES: VOCATIONAL	MATERIALS AND STRATEGIES: ESL
TASK ANALYSIS 1. Prepare the beef or chicken stock. Let cool. 2. Cut the rough garnish with a French knife. 3. Separate the eggs, the whites and shells to be used in clarification process. 4. Crack peppercorns. 5. Have all equipment and ingredients handy. 6. To make clarification, blend in a stock pot garnish ground beef, tomatoes, parsley egg shells and whites, spices, add remaining ingredients and mix well. 7. Bring to a slow boil and reduce heat to a simmer Allow the coagulated mass to rise to the top (forming raft).	<u>VERVS</u> -TO CRACK -TO CLARIFY -TO REDUCE -TO FORM <u>OTHER VOCABULARY</u> -COAGULATED MASS -CLARIFICATION PROCESS -UNFLAVORED GELATIN -RAFT		Prepare sheet with verbs missing. Have students interview each other about the steps using the past tense, e.g. "What did you do?" "I prepared the ....."
EVALUATION	**EVALUATION**	**EVALUATION**	

VOCATIONAL OBJECTIVE:

Tomato Madrilene (Cont.)

VOCATIONAL	ESL RELATED
TASK ANALYSIS 8. Simmer for two hours. Do not break the raft. 9. Remove from range and strain through a chine cup covered with cheesecloth. 10. Serve hot or cold. If served cold add unflavored gelatin. 11. Garnish with rice etc.	
EVALUATION	EVALUATION

15. MATERIALS AND STRATEGIES

VOCATIONAL	ESL
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student how to prepare beef pot pie.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Cut the beef round or chuck with a french knife into 1 inch cubes. Proceed only after demonstration by instructor. 2. Cut carrots and celery with a french knife into medium sized dice pieces (½ inch by ½ inch). 3. Drain canned onions. 4. Preheat oven to 350°f. 5. Prepare brown stock. 6. Prepare pastry cut outs using puff pastry. Roll out dough with a rolling pin to a thickness of 1/8 inch. Cut out dice large enough to cover the top of serving casserole Bake cut outs on the sheet pans. 7. Place a small amount of salad oil in the braising pot and heat. Add the cubes of meat and brown thoughly. 8. Add the remaining salad oil and flour, blend well with a spoon making a roux and cook slightly. 9. Add the hot brown stock, tomato puree, boy leaves and and thyme.	
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
EVALUATION	

VOCATIONAL	ESL RELATED
TASK ANALYSIS Stir with a kitchen spoon. Cook until thickened and smooth. 10. Place in oven at 350 f cover and look for 2 to 2 ½ hours until meat is tender. 11. Boil all row vegetables in separate sauce pans in salt water until tender. Drain through a china cap. 12. When the meat is tender, remove from oven. Remove bay leaves and add all the drained cooked vegetables except the peas. Check seasoning. Dish up in plates, sprinkle cooked peas over each portion and top with a baked pastry cut out.	Vocabulary proceed demostration instruction drain canned dish up sprinkle
EVALUATION	EVALUATION

VOCATIONAL	ESL
	1. Prepare a sheet with the verbs missing. 2. Elicit present - continuous and future tense with "gonna" from the students also checking for pronunciation of spices.
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student the procedure for Barbecued Spareribs.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Weigh each spareribsection on a portion scale. Cut the trimmed spareribs with a french knife into 12 oz pieces Proceed only after demostration by instructor. 2. Prepare barbecue sauce. 3. Preheat oven to 350°f. 4. Have all equipment and ingredients handy. 5. Place ribs in stock pot, cover with water and bring to a boil. 6. Reduce heat by brining stock pot to the side of the range. Let ribs simmer for about 30 minutes. 7. Remove ribs from stock and place on sheet pans. 8. Brush oil over each rib and sprinkle with paprika. 9. Brown each side slightly under the broiler. Turn with a kitchen fork. Place in roost pans with the outside of ribs turned upwards. 10. Cover each rib with barbecue sauce.	Vocabulary Proceed Demostration Instructor Trimmed Upwards
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES 18.

VOCATIONAL	ESL
	Prepare a sheet with the verbs missing. Have students change to past tense. Check pronunciation of /.ed/.
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the students the procedure for preparing stuffed fillet of flounder.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Mince the onions, celery & green pepper with a french knife. 2. Heat the milk in a sauce pan 3. Separate the eggs; save the whites for use in another preparation. 4. Preheat the oven to 375°f 5. Have all equipment and ingredients handy. 6. Place the butter in a sauce pan & melt. 7. Add the onions, celery and green peppers. Saute until slightly tender. 8. Add the flour & continue to cook for 5 min. longer. 9. Add hot milk & stir constantly with a kitchen spoon until mixture thickens. 10. Add worcesthershire sauce, tabasco mustard & Crabmeat. Mix thourghly with a kitchen spoon. Cook for min. & remove from fire. 11. Stir in the egg yolks & the bread crumbs with a kitchen spoon. Season with 12. Place a portion of the stuffing on each flounder fillet, roll up and secure with tooth pick.	
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
EVALUATION	

VOCATIONAL OBJECTIVE:

MATERIALS AND STRATEGIES

VOCATIONAL	ESL RELATED	VOCATIONAL	ESL
TASK ANALYSIS 13. Place the rolled fillets in a baking pan. Bake at 350f for 30 min. Brush with melted butter white Baking. Serve with lemon butter or cardinal sauce.			Prepare a sheet with every fifth word missing Elicit future tense with "gonna".
EVALUATION	EVALUATION	EVALUATION	

VOCATIONAL OBJECTIVE: Puree of tomato soup

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Prepare the stock. 2. Cut the rough garnish with a french knife. 3. Have oil equipment and ingredients handy. 4. Place the bacon grease in a stock pot and heat. 5. Add rough garnish and saute until elightly tender. 6. Add flour make a roux & cook for 5 min. 7. Add tomato puree and ham stock, whipping vigorously with a will whip until thick 8. Add bay leafs, rosemary basil & sugar, Simmer for 2 hrs. 9. Strain through china cap. 10. Season with salt & garnish with routions. Precautions - stir occasionally to prevent sticking or scorching. Rub spices in hands to release flavors.	Vocab: Scorching Release Check Pronunciation of spices.
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Prepare a sheet with the verbs missing. Have students change to past tense. Check pronunciation of /.ed/
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student how to make Potato Pancakes.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Grate or grind the potatoes and onions and pour off all all liquid. 2. Beat eggs slightly and blend into the potato mixture. 3. Add remaining ingredientes and blend well. 4. Cover bottom of an iron skillet with ¼ in of oil and beat. Spoon mixture into skillet using 3 oz lodle. 5. Brown one side, turn & brown the other. Serve with sour cream. 6. Caution - use red potatoes after mixing use immediately because mixture will turn gray!	Check Verbs: To grate To grind To Pour off To spoon To turn To turn over Become
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Prepare a sheet with the verbs missing. Elicit past tense from students. Check for pronunciation of 1-ed/.
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student procedure for preparing potato - leek soup.
2. To teach the student hows to cut the vegetable gainish & stirain the soup.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Prepare the chicken stock. 2. Cut rough garnish (onions & Celery) with a french knife. 3. Wash leeks & dice very small with a frence knife. 4. Heat milk & cream in a sauce pan. 5. Peel & slice potatoes. 6. Have all equipment & ingredients handy. 7. Place butter in a stock pot & heat. 8. Add onions & celery & saute until elightly tender. 9. Add flour, making a roux, cook for 5 min. 10. Add boy leaf & hot chicken stock. Whip briskly with a wire whip until thick & smooth. 11. Add potatoes & simmer until tender. 12. Remove from range & strain through a china cap. 13. Pour in hot milk & cream. 14. Add leeks (dired) & seasonings.	
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Prepare a sheet with the verbs missing. Elicit present continuous tense from students.
EVALUATION	EVALUATION

VOCATIONAL OBJECTIVE: MAKE CHICKEN STOCK

1- To teach the students to make chicken stock.
2- How to strain stock.
3- How to cool stock.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1- Put on uniform. 2- Obtain storeroom supplies. 3- Wash hands. 4- Sanitize work area. 5- Read recipe and convert to amount of stock needed. 6- Wash chicken parts and cover with cold water. Bring to boil, reduce to simmer. Remove scum. 7- Cut rough cut of vegetables(use leftover scraps if possible) add to stock. 8- Add spices and chicken base . Simmer for 2 hrs. 9- Strain through a china cap, covered with cheese cloth to remove foreign matter. 10- Cool as quickly as possible if stock is not to be used immediately in a tub of cold water.	1- Review command form(verb first) 2- Verb + to: bring to_____ reduce to____ add to_____ Vocabulary: put on obtain sanitize simmer strain convert china cap foreign matter scum rough cuts
EVALUATION Trainee performance of task.	**EVALUATION** Trainee recites the 10 steps of the task.

MATERIALS AND STRATEGIES 4.

VOCATIONAL	ESL
	1- Ask them which tools are necessary for the job. 2- Ask them how they will organize the tools. 3- Put all instructions on board out of sequence. get them to figure out the correct order of procedure.
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student the procedure for preparing apple stuffed pork chops.
2. To teach the student how to cut the chops & process them for stuffing.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL RELATED	VOCATIONAL	ESL
TASK ANALYSIS 1. Cut the chops 1 in.thick from the trimmed rib end of a pork loin with a buteher knife. Cut a pocket in the meaty side of each chop with a boring knife. 2. Prepare the soft bread crumbs by rubbing fresh bread, with the hand. across the bottom of a collander. 3. Mince the onions & celery with a french knife. 4. Preheat the oven to 350°F. 5. Chop apples with a french knife. 6. Have all equipment & ingredients handly. 7. Place stuffing mixture in bowl & toss. 8. Place bacon grease in pan & bead, add onions & celery & saute, add to mixture. 9. Place about 1/4 c. of stuffing in each chop. 10. Brown chops lightly on both sides in oil. 11. Bake in a 350°F. of oven.	VOCABULARY TRIMMED-ADS MENDY-ADS POCKET-N INSTRUMENTALITY: WITH A BUTLHER KNIFE WITH A BOWING KNIFE WITH THE HAND WITH A FRENCH KNIFE		Prepare a cloze exercise based upon the II steps, with every fifth word missing. This wlu broaden the student's attention to all parts of speech, after having focused upon verb and oans. Have the students interv. each other, then tell the class what the students did in the kitchen yesterday lencourage a step-by-step forwat).
EVALUATION	EVALUATION	EVALUATION	

VOCATIONAL OBJECTIVE: MAKE BASIC CHICKEN VELOUTE SAUCE.

1- Teach the students the procedure for prearing basic Chicken Veloute Sauce.

VOCATIONAL	ESL RELATED
TASK ANALYSIS	
1-Have all equipment and ingredients handy.	Vocabulary:
2-Strain prepared chicken stock thru cheese cloth to remove all scum particles.	handy
3- Heat chicken stock,	particles
4- Heat butter in sauce pan and add flour. Cook slowly for about 5 min. forming a roux.	desired
5- Add chicken stock slowly whipping constantly until thick and smooth.	consistency
6- Season and continue to cook for 20 min. Adjust to desired consistency. If too thick add more stock, if too thin add more roux or white wash (cornstarch plus water).	roux
7- Strain thru china cap. Reserve for use.	white wash
	cornstarch
	reserve
	constantly
EVALUATION	**EVALUATION**
Trainee performance of task.	Trainee recites the 7 steps of the task.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Give list without verbs,
	Facilitating verb production.
	Orally elicit from sheet:
	1- commands 2- negative commands 3- past tense 4- negative past tense
EVALUATION	

VOCATIONAL OBJECTIVE: MAKE POULETTE SAUCE

1- To teach the students the procedure for making Poulette Sauce. 2- How to mince onions and slice mushrooms. 3- How to serve Poulette Sauce.

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1- Slice mushrooms and mince onions with French knife. 2- Prepare chicken Veloute sauce. 3- Have all equipment and ingredients handy. 4- Place batter in sauce pan and heat. 5- Add minced onion and saute slightly. Do not brown . 6- Add sliced mushrooms and cook slightly. 7- Stir in the chicken Veloute sauce. Simmer for 20 min.stiring frecuently. 8- Season with salt and pepper. 9- Pour into a stainless steel container. 10- Serve using a ladle with stuffed chicken leg. 11- Serve 2 to 2½ oz. per portion.	Vocabulary: mince- noun mince- adjective stuffed portion Work on: Pronouns Past tense Negative commands
EVALUATION Trainee performance of task.	**EVALUATION** Trainee recites the 11 steps of the task.

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Use list without verbs to stimulate verb production Elicit orally: 1- commands 2- negative commands 3- Past tense with pron. 4- negative past tense with pronouns Keep first two preparation steps blank to help form the habit.
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student.

1. How to cut bones?
2. How to cut mirepiox?
3. How to blanch meat?
4. How to cook brown stock and remove scum?
5. How to strain cool stock?

VOCATIONAL	ESL RELATED
TASK ANALYSIS 1. Cut bones with meat saw or crack with a cleaver. 2. Cut micepoix with french knife into medium-sized pieces. 3. Mince garlic and crack pepper 4. Roast bones in oven 5. Add rough garnish and continue to roast. 6. Remove the bones and garnish and place in a large stock pot. 7. Deglase the roast pan 8. Cover bones with water and liquid from deglaging pan. 9. Add remaining ingredients reduce heat and simmer for 5-6 hrs. 10. Strain through a china cool as quickly as possible. 11. Refrigerate until ready to use.	Teach with (instrumentality): with (A)_____ meat saw cleaver french knife water Check utensil vocabulary and verbs crack deglaze mince redre
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Standard sheet with verbs procedure also get students to create new sentences using with/with/A/An Substitute subjects and objects; get smooth production of the with pattern.
EVALUATION	

VOCATIONAL OBJECTIVE: Poached Halibut Duglere

1. To teach the student the procedure for preparing poached halibut duglere.
2. To teach the student how to poach and serve halibut

VOCATIONAL	ESL RELATED
TASK ANALYSIS	
1. Dice onions, carrots & celery with a French knife.	VOCABULARY
2. Slice lemons with a French knife.	PEPPERCORNS
3. Grease the bake pans with butter.	To Greace-N
4. Cut the halibut fillets in	To Line-V
5. 1/2 to 6 oz. portions with a French knife.	Fillet-N
6. Have all equipment and ingredeients handy.	Generous-Ads.
7. Prepare duglere sauce.	To Poach-V
8. Place water, celery, onions, salt, carrots peppercorns & lemons in sauce pan. Semmer for 30 min.	
9. Strain there a china cop. This is the court bovillon in which the fish will be poached.	
10. Line halibut in greased bake pans, pour court bovillon and poach (simmer) on the range until done (app. 10 min.)	
11. Remove, serve with a generous amount of duglere sauce.	
EVALUATION	**EVALUATION**

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Prepare a sheet with the verbs missing. Have the students convert the directions into ist person present perfe and past tenses.
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student how to make cheddar cheese soup. How to cut the vegetable garnish. To teach the student how to grate cheese.

VOCATIONAL	ESL RELATED
TASK ANALYSIS	
1. Gather needed equipment	VOCABULARY
2. Cut the micepoix with a french knife.	Minepoix
3. Grate cheese by rubbing it on the coorse glid of a metal box grater.	Viglorably
4. Heat milk and creme in a sauce pan.	Gradually
5. Place butter in stock pot on heat.	Blanched
6. Add mirepoix and saute until slighly tender.	Julienna
7. Add flour and poprila, making a roux, cook for 5min.	Slighly
	Garnish
8. Add hot chicken stock, whipping vigorously with smooth and chick.	
9. Simmer for 1 hr. until tender	
10. Strain trough a china cap	
11. Stir in the cheese gradually with a wooden poddle.	
12. Add hot milk cream and season stiring with wooden paddle.	
13. Garnish with blanched jullience of veg.& serve.	
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Give list without verbs, facilitation. Verb Production. Work on intantion crawy,
EVALUATION	

VOCATIONAL OBJECTIVE: To teach the student the procedure for making fruit salad. To teach the student how to use a mellon baller, and section fruit. To teach the student how to serve salad.

VOCATIONAL	ESL RELATED
TASK ANALYSIS	
1. Wash fruit.	VOCABULARY
2. Sanatize work area.	
3. Gather proper utensils.	SECTION-V
4. Remove skin from citrus fruit, using a boring knife.	SECTION-N
5. Section citrus fruit with a poring knife.	TOSS
6. Mellon ball- cantaloupe watermellon, honey dew.	PORTION-V
7. Slice strawberries.	PORTION-N
8. Toss gently and chill thoroughly.	MOUND
9. Place a leaf plotes	
10. Portion out the fruit salad and plarl a mound on each salad plate.	TOP V
11. Tox with cream dressing, garnish with mint leaves	REVIEW VERB-FIRST
	CONSTRUCTION
EVALUATION	EVALUATION

MATERIALS AND STRATEGIES

VOCATIONAL	ESL
	Give list without verbs, facilitating verb production. Grally elicit: 1. Past tense 2. Negative past tense
EVALUATION	EVALUATION

VOCATIONAL OBJECTIVE: Baked Stuffed Chicken Leg

1. To teach the student the procedure for preparing baked stuffed chicken leg.
2. How to bone the chicken leg.
3. How to prepare forcemeat.
4. To teach the student how to bake and dish of the chicken.

VOCATIONAL	ESL RELATED	MATERIALS AND STRATEGIES	
		VOCATIONAL	ESL
TASK ANALYSIS 1. Remove bone from chicken leg with a boning knife. 2. Flotten with a mollet. 3. Soak the bread in milk. 4. Mine onions and celery; saute in butter in a shillet. 5. Separate the eggs save whites for another occasions preparation. 6. Chop parsley with a french knife. 7. Preheat oven to 350 F. Have all equipment & ingredients handly. 8. Mix forks, softened bread, sauteed onion, cerely and sage mix by hand. 9. Add egg yolks, parsley and bread crumbs, mix season with salt and pepper. 10. Place generous amount of mixture in boned chicken leg 11. Place on sheet pan, brush leg with clarified butter. 12. Place in oven and bake until tops are slighlly brown. (approximately 1 hr.) 13. Dish up 1 stuffed leg per portion. Cover with poulette sauce.	Vocabulary mallet occasion amount mixture tops They are quite familiar with the verb-first pattern used in cooking derections by now.		Hand out a sheet with the noun missing this time. They have been working on verbs and need to continue to do so; but this must make them shift their focus to another key meaning-bearing part of the sentence. It also helps them with thinking and remembering ingredients & equipment in ENGLISH. Repeated work along these lines will help them understand the tagmemic relationships of Nouns and Verbs in English, and will help them to understand the concepts noun and verb better (may still have trouble with this.)
EVALUATION	EVALUATION	EVALUATION	

LESSON: DRY-HEAT COOKING METHODS DATE:

Ms. J. Tamburrino-ESL Instructor
Ms. O. Rosso-Chef Instructor

VOCATIONAL OBJECTIVES	LANGUAGE OBJECTIVES	CONTENT / PROCESS	MATERIALS	EVALUATION
To Identify & Understand the following dry-heat cooking methods: Roast Bake Broil Grill Griddle Pan-Broil Saute Panfry Deepfry	VERBS 1.To Use the verbs in the present 2. To use the past participles of verb as adjectives. 3. To practice the use of pronouns 4. To ask questions with "How....? and "What kind of..?"	1. Practice pronouncing verbs 2. Write definitions in both languages in notebook. 3. Make flash cards-verbs on one side english definition on the other. 4. Work-Sheet Attached 5. Quiz Game To reinforce this vocabulary and review previously learned items. Divide class into two teams. One student acts as game leader-reads definitions from flash cards. Teams compete to guess the definitions.	Flash Cards Worksheet	Matching Quiz on both moist-heat and dry-heat cooking methods (Attached)

Ms. J. Tamburrino- ESL Instructor
Ms. O. Rosso - Chef Instructor

LESSON: MOIST HEAT COOKING METHODS DATE: _____

VOCATIONAL OBJECTIVES	LANGUAGE OBJECTIVES	CONTENT / PROCESS	MATERIALS	EVALUATION
To Identify and understand basic moist-heat cooking methods	verbs: Boil Simmer Poach Blanch Steam Braise 1. To use use the verbs in the present continuous tense 2. To use the past participles of verb as adjectives 3. To practice the use of pronouns 4. To ask questions with "How...."? and "What kind of..?"	1. Practice pronouncing verbs 2. Write definitions in both languages in notebook. 3. Make vocabulary flash cards on index cards.Write verb on one side, definition (in English only) on the other. 4. Worksheet-attached 5. Game - "Bingo" to reinforce this vocabulary and review previously learned items, students listen to definitions read by the instructor and cover the appropiate square of their Bingo sheet. After the first game, students take turns being the game leader and reading the definitions.	Index Cards Worksheet Bingo Sheets	Oral Students explain each method in their own words.

LUNCHEON MENU

Clear Vegetable Soup
Mixed Green Salad with Basic Vinoigrette
Grilled Chesse Sandwich
Pineapple Flan

Chicken Tomato Soup
Coleslaw with Mayonnaise Dressing
California Burger with French Fried Potatoes
Apple Crisp

Breakfast Menus

Fresh Fruit (Orange and Grapefruit Sections)
Scrambled Eggs with Bacon
Sauteed Mushrooms
Hot Cereal
Raisin Nut Muffins

Fresh Fruit Plate

Eggs Benedict
Pancakes with Buttered Syrup

Fresh Fruit Plate

Quiche (Cheese Tart)
French Toast with Sausage

MENU FOR THIS WEEK

STUFFED CELERY WITH CREAM CHEESE

CONSOMME JULIENNE

BAKED HAM WITH RAISIN SAUCE

RICE PILAF

BUTTERED PEAS AND TURNIPS

WALDORF SALAD

CORN BREAD

MENU

DEVILED EGGS

TOMATO BOUILLON SOUP

CHICKEN BREAST PARMESAN WITH LEMON

CARROTS AND SNOW PEAS

DUCHESSE POTATOES

GRAPEFRUIT AND AVOCADO SALAD

LEMON MOUSSE

MENU

BACON AND LIVER BLANKETS

CHICKEN NOODLE SOUP

ROAST BEEF WITH GRAVY

CREAMED POTATOES

JULLIENNE OF VEGETABLES

TOMATO AND GREEN PEPPER SALAD

BROWNIES

MENU

CUCUMBER CANAPES

CORN CHOWDER

FILLETS OF SOLE MEUNIERE

TOURNE POTATOES

BUTTERED SAUTEED ZUCCHINI

MIXED GREEN SALAD

APPLE TARTS

MENU FOR THIS WEEK
SECOND CYCLE

1- CUCUMBERS IN VINEGAR SAUCE

SHRIMP BISQUE

CHINESE STYLE CHICKEN WITH PEPERS AND NUTS

STEAMED RICE

VEGETABLE FRITTERS

ORANGES WITH HONEY LEMON DRESSING

ALMOND TEA COOKIES

2- MENU

STUFFED CHERRY TOMATOES

FRENCH ONION SOUP

BAKED MEAT LOAF WITH MUSHROOM SAUCE

WHIPPED POTATOES

CORN SAUTE MEXICAINE

CUCUMBERS SOUR CREAM

FRUIT COBBLER

3- MENU

RATATOUILLE

BEEF NOODLE SOUP

BAKED FISH FILLETS PORTUGAISE

POTATOES CROQUETTES

GLAZED CARROTS

COLESLAW

BAKED CUSTARD

4- MENU

CANAPES

PUREE OF POTATO AND LEEK SOUP

BEEF BOURGUIGNON

EGG NOODLES

TOMATO AND WATERCRESS SALAD WITH AMERICAN FRENCH DRESSING

CHOCOLATE BUTTER CAKE WITH FRENCH BUTTERCREAM

Week 41.
January 20-24
1986

MENU FOR THIS WEEK

1.

CUCUMBER CANAPES

CREAM OF CELERY SOUP

ROAST DUCK A L' ORANGE

BUTTERED SPINACH

DAUPHINE POTATOES

HOT GERMAN POTATO SALAD

BROWNIES

2.

RADISH IN SOUR CREAM

OXTAIL SOUP

GLAZED CORN BEEF

MUSHROOM POTATOES

BUTTERED CABBAGE AND CARROTS

FRESH BEET SALAD

FRESH STRAWBERRY PIE

3.

EGG PLANT PARMIGIANA

AVGOLEMANO SOUP

FRIED BREADED COD FILLETS

FRENCH FRIED POTATOES

MIXED FRUIT SALAD WITH SOUR

CREAM DRESSING

FRENCH DOUGHNUTS

42. ~7-31
1986

MENU FOR THIS WEEK

1- DEVILED EGGS

TOMATO BOUILLON SOUP

CHICKEN BREAST PARMESAN WITH LEMON

CARROTS ANS SNOW PEAS

DUCHESSE POTATOES

GRAPEFRUIT AND AVOCADO SALAD

CHOCOLATE MOUSSE

MENU

2- STUFFED CELERY WIRH CREAM CHESSE

CONSOMME JULIENNE

BAKED HAM WITH RAISIN SAUCE

RICE PILAF

BUTTERED PEAS AND TURNIPS

WALDORF SALAD

CORN BREAD

MENU

3- CUCUMBER CANAPES

CORN CHOWDER

FILLETS OF SOLE MEUNIERE

TOURNE POTATOES

BUTTERED SAUTEED ZUCCHINI

MIXED GREEN SALAD

APPLE TARTS

4- MENU

BACON AND LIVER BLANKETS

CHICKEN NOODLE SOUP

ROAST BEEF WITH GRAVY

CREAMED POTATOES

JULLIENNE OF VEGETABLES

TOMATO AND GREEN PEPPER SALAD

BROWNIES

44. 4-7 February 1936

MENU FOR THIS WEEK
SECOND CYCLE

1. STUFFED CHERRY TOMATOES

FRENCH ONION SOUP

BAKED MEAT LOAF WITH MUSHROOM SAUCE

WHIPPED POTATOES

CORN SAUTE MEXICAINE

CUCUMBERS SOUR CREAM

FRUIT COBBLER

2. CUCUMBERS IN VINEGAR SAUCE

SHRIMP BISQUE

CHINESE STYLE CHICKEN WITH PEPERS AND NUTS

STEAMED RICE

VEGETABLE FRITTERS

ORANGES WITH HONEY LEMON DRESSING

ALMOND TEA COOKIES

3. CANAPES

PUREE OF POTATO AND LEEK SOUP

BEEF BOURGUIGNON

EGG NOODLES

TOMATO AND WATERCRESS SALAD WITH AMERICAN FRENCH DRESSING

CHOCOLATE BUTTER CAKE WITH FRENCH BUTTERCREAM

4. RATATOUILLE

BEEF NOODLE SOUP

BAKED FISH FILLETS PORTUGAISE

POTATOES CROQUETTES

GLAZED CARROTS

COLESLAW

BAKED CUSTARD

46. 11-17 February 1956

MENU FOR THIS WEEK

1. BAKED CLAMS OREGANATA

CHICKEN VEGETABLES SOUP

BEEF STROGANOFF

SPAETZLES

HERBED GREEN BEANS

FRESH FRUIT CHANTILLY

CHOCOLATE CHIP COOKIES

2. WATTERCRESS STUFFED EGGS

MANHATTAN CLAM CHOWDER

BAKED ROSEMARY CHICKEN

RICE PILAF

BROCCOLI WITH CHEESE SAUCE

MIXED GREENS SALAD WITH MUSTARD

VINAIGRETTE

BANANA CREAM PUDDING

J

3. MUSHROOM BARLEY SOUP

PORK CHOPS CREOLE

RISSOLE POTATOES

BRAISED CELERY

THREE BEAN SALAD

FRESH RUBORB PIE

4. CHEESE WEERS

CREAM OF BROCOLI SOUP

FRIED BREADED FISH FILLETS

PARISIENNE POTATOES

SPINACH SALAD

PEARS IN CHOCOLATE SAUCE

LIGHT CUSTARD SAUCE

CREME ANGLOISE

FEB 17 '48.

MENU FOR THIS WEEK

1. BREADED DEEP FRIED SCALLOPS

CREAM OF MUSHROOM SOUP

CHICKEN POT PIE

CHEFS SALAD

BROWN SUGAR SPICE CAKE

2. CHEESE STUFFED TOMATOES

CABBAGE SOUP

BAKED STUFFED PORK CHOPS

POTATO DUMPLINGS

GLAZED CARROTS

CUCUMBERS AND ONIONS IN SOUR CREAM

3. CHEESE WAFERS

CLEAR VEGETABLE SOUP

SHRIMP A LA AMERICAINE

PARISIENNE POTATOES

CORN PUDDING

MIXED CABBAGE SLAW

RASBERRY MOUSSE

4. FRESH FRUIT PLATE

CONSOMME PRINTANIERE

LASAGNE

SAUTEED ZUCCHINI

MUSHROOMS A LA CRECQUE

RICE PUDDING

WEEK OF FEBRUARY 25-28
SECOND CYCLE

MENU

BREADED SAUTED ZUCCHINI

TOMATO BOULION SOUP

POACH FISH DUGLERE

RICE PILAF

BUTTERED GREEN BEANS

CARROT SALAD

PINEAPPLE FLAN

RAMAKI

CHICKEN BROTH WITH SPINACH

CHICKEN TETRAZZINI

BUTTERED BROCCOLI

MIXED GREEN SALAD

APPLE PIE

WEEK OF FEBRUARY 25-28
SECOND CYCLE

MENU

CREAM OF BROCCOLI SOUP

SWISS STEAK IN RED WINE SAUCE

PUREE OF PARSNIPS

SAUTEED RED AND YELLOW PEPPER

YELLOW BUTTER CAKE

MACARONI SALAD

CONSOME MADRILENE

DILLED SHRIMP SALAD

PASTA PRIMAVARA

COCONUT CUSTARD PIE

MENU FOR THIS WEEK

1.

RADISH IN SOUR CREAM
OXTAIL SOUP
GLAZED CORN BEEF
MUSHROOM POTATOES
BUTTERED CABBAGE AND CARROTS
FRESH BEET SALAD
FRESH STRAWBERRY PIE

2.

CUCUMBER CANAPES
CREAM OF CELERY SOUP
ROAST DUCK A L' ORANGE
BUTTERED SPINACH
DAUPHINE POTATOES
HOT GERMAN POTATOE SALAD
BROWNIES

March 3-7-1986

MENU FOR THIS WEEK

CHEESE WAFERS

3. CREAM OF SPINACH SOUP

SAUTEED BONELESS BREAST OF CHICKEN
WITH MUSHROOM SAUCE

RICE

ASPARAGUS AND GLAZED CARROTS

FRUIT COBBLER

EGG PLANT PARMIGIANA

AVGOLEMANO SOUP

4. FRIED BREADED COD FILLETS

FRENCH FRIED POTATOES

MIXED FRUIT SALAD WITH
SOUR CREAM DRESSING

FRENCH DOUGHNUTS

ECLAIR PASTE

March 10-14,1986

MENU

1. FRENCH ONION SOUP
BARBECUED SPARERIBS
STUFFED BAKED POTATOES
CAULIFLOWER AU GRATIN
PEANUT BUTTER COOKIES

2. CREAM OF TOMATO
COUNTRY STYLE FRIED CHICKEN
WHIPPED POTATOES
JULLIANNE OF VEGETABLE
ORANGE AND AVOCADO SALAD
OLD FASHIONED POUND CAKE

MArch 10-14, 1986

MENU

3. CONSOMME JULIANNE
SWEDISH MEATBALLS
SPRETZLES
BRAISED CELERY
THREE BEAN SALAD
CHOCOLATE CHIFFON DESSERT

4. CREAM OF MUSHROOM SOUP
SOLE VIN BLANC
TOURINED POTAOTES
GLAZED CARROTS AND SNOW PEAS
TOMATO AND WATERCRESS SALAD
APPLE CLAFOUTI

March 17-21-1986

1st Training Cycle

MENU

1. CLEAR VEGETABLE SOUP
   TURKEY A LA KING
   RICE
   ASPARAGUS TIPS
   CARROT PINEAPPLE SALAD
   YELLOW BUTTER CAKE WITH CREAM CHEESE ICING

2. CREAM OF ASPARAGUS SOUP
   VEAL SCALOPINE WITH LEMON SAUCE
   OVEN BROWNED POTATOES
   BUTTERED GREEN BEANS
   MIXED GREEN SALAD
   APPLE TARTS

March 17-21-1986

1st Training Cycle

MENU

3. CABBAGE SOUP
CHICKEN CHASSEUR
PARISIENNE POTATOES
CARROTS VICKY
TOMATO AND CUCUMBER SALAD
SUGAR COOKIES

4. CREAM OF CORN
TURBOT EN PAPILLOTE
DUCHESSE POTATOES
BROILED HERB TOMATOES
COLESLAW WITH FRUIT BAKED CUSTARD

MENU

1.

CREAM OF TOMATO SOUP

CHICKEN CROQUETTES WITH SUPREME SAUCE

RICE

HERBED VEGETABLES

BANANA PINEAPPLE NUT SALAD

POPOVERS

2.

PUREE OF POTATO SOUP

ROAST RACK OF LAMB

RISSOLE POTATOES

SPRING VEGETABLES

CUCUMBER AND ONION SALAD IN SOUR CREAM

CUSTARD PIE

APRIL 7-11-86

MENU

3.

CHICKEN CONSOMME

STUFFED PEPPERS

WHIPPED POTATOES

CORN AND ZUCCHINI SAUTE

MIXED GREEN SALAD

RHUBARB CRISP

4.

CREAM OF CUCUMBER

SEAFOOD CASSEROLE AU GRATIN

RICE

HERBED BROILED TOMATOES WITH GREEN BEANS

COLESLAW WITH FRUIT

RAISIN POUND CAKE

[illegible]

DOUBLE CONSOMME

ROAST TURKEY WITH GIBLET GRAVY

WHIPPED POTATOES

GLAZED SWEET POTATOES

BUTTERED BROCCOLI WITH ALMONDS

RASPBERRY GELATIN SALAD WITH FRUIT ASSORTED ROLLS

PUMPKIN PIE WITH WHIPPED CREAM